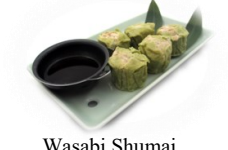


STARTER

FROM THE KITCHEN



Shrimp Shumai



Wasabi Shumai



Chicken Gyoza



Vegetable Gyoza



Vegetable Harumaki



Age Tofu



Vegetable Tempura



Sushi Appetizer



Sashimi Appetizer



Tuna Tartar



Miso Soup



Mushroom Soup



Tom Yum Soup

Edamame.....4.95

(A bowl of steamed soybeans, lightly salted)

Shrimp Shumai.....4.50

(5 pieces of shrimp steamed dumplings)

Wasabi Shumai .....5.50

(5 pieces of wasabi steamed dumplings)

Gyoza (Chicken or Veg.)4.50

(5 pieces of pan fried dumplings)

Harumaki.....4.00

(4 pieces of Japanese vegetable spring roll)

Age Tofu.....4.50

(5 pieces of crispy bean curd w. bonito flakes)

Chicken or Shrimp Tempura App.....6.50

(crispy fried chicken or shrimp with broccoli, onion, sweet potato, zucchini, & squash)

Vegetable Tempura App.....5.00

(Japanese style crispy fried mix vegetable includes broccoli, onion, sweet potato, zucchini, & squash)

Fried Calamari.....6.00

(8 pieces of lightly fried squid rings)

Fried Coconut Shrimp App..6.00

(4 pieces of lightly fried coconut shrimp)

Chicken Satay.....7.50

(2 pieces of grilled ck. on skewer)

Soft Shell Crab.....7.50

(A lightly tempura soft shell crab)

Crab Timbit.....6.00

(6 pieces of tempura fried crab meat balls)

Ika Yaki.....6.50

(A jumbo squid, grilled in Ponzu Sauce)

Rocking Shrimp .....6.00

(Crispy shrimp with Rocking Sauce)

Lettuce Wrap App.....8.00

(Sapporo style of lettuce wrapped with chicken, and mix vegetable with Lettuce Wrap Sauce)

Beef Negimaki App.....6.50

(6 pieces of thinly sliced beef rolled scallion, grilled with Teriyaki Sauce)



Coconut Shrimp



Chicken Satay



Soft Shell Crab



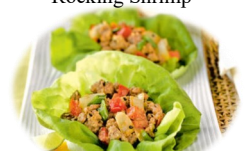
Crab Timbit



Ika Yaki



Rocking Shrimp



Lettuce Wrap



Yellowtail Jalapeno



Treasure Island

FROM SUSHI BAR

SUSHI —seafood fillet over sushi rice / **SASHIMI**— sliced seafood fillet without rice

Sushi Appetizer.....9

(chef's selection of 5 pieces of sushi)

Sashimi Appetizer.....11

(chef's selection of 5 pieces of sashimi)

Tar-Tar.....10

(Salmon or Tuna)

(chopped fish with onion and quail egg in ponzu Sauce)

Tako Su or Kani Su.....10

(Octopus fillet or crab stick over Ponzu Sauce)

Kyoto Yellowtail Jalapeno.....10

(6 pieces of yellowtail sashimi over Washabi Yuzu Sauce)

Treasure Island.....10

(Half avocado with mix fish w. Sp. Creamy Sau.)



Tako Su

SOUP

Miso Soup.....2.0

(Soy bean soup with bean curd, seaweed, and scallion)

Mushroom Soup.....1.5

(Chicken broth soup w. mushroom, fried onion, and scallion)

Tom Yum Soup .....5.0

(Thai style hot, spicy soup with mix vegetable, shrimp and scallop)

Seafood Soup.....6.0

(Osaka seafood soup with assorted seafood, and mix vegetable)



Seafood Soup

SALAD

House Salad.....3.0

(Field greens with fresh lettuce, tomato, cucumber and carrot)

Seaweed Salad.....5.0

(Field greens with seaweed on the top, served with Ginger Dressing)

Avocado Salad.....5.0

(Field greens with avocado and ginger sau.)

Squid Salad.....6.0

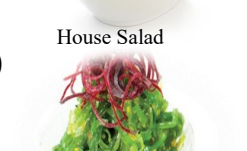
(Field Greens with calamari on the top,



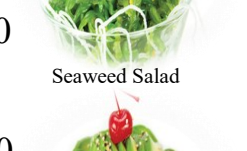
Calamari Salad



House Salad






Seaweed Salad



Avocado Salad

NOTICE: ITEMS WITH * MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

To our guests with food sensitivities or allergies: Fuji Grill cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. — **Spicy**  — **Raw Fish**  — **Be Cooked to order** 

Nutritional information is available upon request. Substitutions available upon request to suit your dietary needs.

To our guest regarding to menu pictures: Fuji Grill can't ensure that the menu pictures match the food items completely



CLASSIC ROLL & HAND ROLL

CLASSIC ROLL (Maki) — 6 pieces of cut roll / Hand Roll (Temaki) — 1 cone-shaped roll
(Brown Rice Available)



- California Roll *(crab meat, avocado, cucumber and no tobiko)*.....5
- Boston Roll *(shrimp, lettuce, cucumber and mayo)*5
- Philadelphia Roll *(smoked salmon, cream cheese and cucumber)*5.5
- Alaska Roll *(salmon, cucumber and avocado)*.....5.5
- Easter Roll *(smoked salmon, crab meat and cucumber)*5.5
- Shrimp Tempura Roll *(shrimp tempura, lettuce, cucumber, avocado and w. tobiko)* 5.5

Veg. Rolls		Spicy Crunchy Rolls		Cooked Rolls		Raw Rolls	
Cucumber	4	Spicy Tuna	5.5	Shrimp	4.5	Tuna	5
Avocado	4	Spicy Salmon	5.5	Crab Meat	4.5	Salmon	5
Sweet Potato	4.5	Spicy Yellowtail	5.5	Smoked Salmon	5	Yellowtail Scallion	5
Oshinko	4	Spicy Shrimp	5.5	Eel Avocado	5.5	White Tuna	5
Asparagus	4	Spicy Crab Roll	5.5	Salmon Skin	5	Salmon Avocado	5.5
Assorted Veg.	4.5	Spicy California	5.5	Grilled Chicken	5.5	Tuna Avocado	5.5
Avo. & Cuc.	4.5			Grilled Steak	6	Salmon Cucumber	5.5
						Tuna Cucumber	5.5

(Avocado & Cucumber)

SUSHI & SASHIMI ENTREE

SUSHI —seafood filet over sushi rice / SASHIMI— sliced seafood filet without rice
(All served with Miso Soup or House Salad) (Brown Rice Available)
Sashimi Regular and Sashimi Deluxe also served with a bowl of rice

- Sushi Regular 18
(chef's selection of 8 pieces of sushi and Spicy Tuna Roll)
- Sushi Deluxe 20
(chef's selection of 10 pieces of sushi and Spicy Tuna Roll)
- Sashimi Regular 21
(chef's selection of 15 pieces of sashimi)
- Sashimi Deluxe 23
(chef's selection of 18 pieces of sashimi)
- Chirashi 20
(chef's selection of 15 pieces of assorted sashimi over sushi rice in bowl)
- Tekka Don 18
(12 pieces of tuna sashimi over sushi rice)
- Sake Don 18
(12 pieces of salmon sashimi over sushi rice)
- Maki Combination 13
(California Roll, Tuna Roll, and Salmon Roll)
- Spicy Maki Combination 14
(Spicy California Roll, Spicy Tuna Roll, and Spicy Salmon Roll)
- Fuji Sushi Combination 30
(chef's selection of 5 pieces of sashimi, 6 pieces of sushi and Rock n' Roll)
- Love Boat (For 2) 42
(chef's selection of 8 pieces of sushi, 12 pieces of sashimi, California Roll and Rock n' Roll)
- Sushi and Me 36
(chef's selection of 10 pieces of sushi, 9 pieces of sashimi and spicy Salmon Roll)
- May Flower 44
(chef's selection of 18 pieces of sushi, Rainbow Roll and Rock n' Roll)
- Omakase (Minimum \$40) MP
(chef's special choice to dine in only)



ALA CARTE (Sushi or Sashimi) 🌈

SUSHI —seafood filet over sushi rice

SASHIMI— sliced seafood filet without rice (Brown Rice Available)

Fresh Salmon(<i>sake</i>)	2.5	Red Snapper	2.5
Smoke Salmon	2.8	Striped Bass	2.5
Shrimp (<i>ebi</i>)	2.0	Fluke (<i>hirami</i>)	2.5
Sweet Shrimp	3.0	Mackerel (<i>saba</i>)	2.5
Tuna (<i>maguro</i>)	2.8	Scallop (<i>hotategai</i>)	3.0
Albacore Tuna	2.5	Octopus (<i>tako</i>)	2.5
White Tuna	2.5	Surf Clam (<i>hokkigai</i>)	2.5
Yellowtail (<i>hamachi</i>)	2.8	Flying Fish Roe (<i>tobiko</i>)	2.5
Eel (<i>unagi</i>)	2.8	Salmon Roe (<i>ikura</i>)	2.5
Squid (<i>ika</i>)	2.5	Wasabi Tobiko	2.5
Inari (<i>tofu skin</i>)	2.0	Sea Urchin (<i>uni</i>)	MP
Crab Stick (<i>kani</i>)	2.0	Fatty Tuna	MP
Omelette (<i>tamago</i>)	2.0	Pepper Tuna	2.50

FUJI GRILL SPECIAL ROLL 🌈

(Brown Rice Available)

Izumi Roll.....	13
<i>Inside: tuna, mango, avocado; Outside: shrimp with tobiko (sunset shape)</i>	
Phoenix Roll.....	13
<i>Inside: tempura shrimp & cucumber; Outside: pepper tuna & avocado 2 different kind of tobiko</i>	
Dancing Dream Roll.....	15
<i>Inside: spicy scallop & crunch; Outside: yellowtail, salmon & black tobiko</i>	
Scorpion Roll.....	13
<i>Inside: tempura shrimp; Outside: eel & avocado</i>	
Fire Dragon Roll.....	12
<i>Inside: tempura crab meat; Outside: spicy tuna with red tobiko</i>	
Dragon Roll.....	12
<i>Inside: eel & cucumber; Outside: avocado & tobiko</i>	
Rainbow Roll.....	12
<i>Inside: crab meat, cucumber, avocado; Outside: assorted raw fish</i>	
Crazy Tuna Roll.....	13
<i>Inside: pepper tuna & avocado; Outside: spicy tuna</i>	
Volcano Roll.....	13
<i>Inside: spicy tuna, spicy salmon & spicy yellowtail; Outside: tempura fried</i>	
Buffalo Roll.....	12
<i>Inside: salmon, cream cheese, avocado & crunch; Outside: crab meat, mayo & tobiko</i>	
Rock n' Roll.....	11
<i>Inside: mix fish, crab meat & scallion; Outside: tempura fried</i>	
Spider Roll.....	12
<i>Inside: tempura soft crab, lettuce, cucumber & avocado; Outside: tobiko</i>	
Susan Roll.....	12
<i>Inside: spicy tuna ; Outside: tuna (heart shape)</i>	
Angry Dragon Roll.....	13
<i>Inside: tempura shrimp, spicy tuna & mango; Outside: spicy crab</i>	
Fuji Mountain Roll.....	12
<i>Inside: cucumber, crab meat & White Tuna; Outside: tempura fried</i>	
Tropical Lobster Roll.....	13
<i>Inside: spicy lobster salad, avocado & mango; Outside: soy bean paper</i>	
Dancing Tuna Roll.....	13
<i>Inside: spicy tuna, crab meat & avocado; Outside: tempura fried</i>	



Izumi Roll



Phoenix Roll



Dancing Dream Roll



Scorpion Roll



Fire Dragon Roll



Dragon Roll



Rainbow Roll



Crazy Tuna Roll



Volcano Roll



Buffalo Roll



Rock n' Roll



Spider Roll



Susan Roll



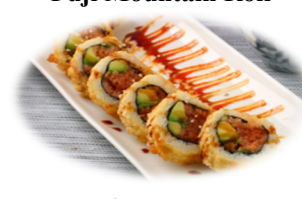
Angry Dragon Roll



Fuji Mountain Roll



Tropical Lobster Roll



Dancing Tuna Roll



Angry Bird Roll



HIBACHI ENTRÉE



These full course meals include
House Salad, Mixed Vegetables, 2 pieces of jumbo shrimp appetizer
Fried Rice or Fried Noodle **Brown Rice Available**

———— **SPLIT CHARGE** includes House Salad, Fried Rice or Fried Noodle **\$4.5** ————

SINGLE ITEM DINNER

Vegetable	15
Chicken	18
*New York Steak	22
Shrimp	22
Scallop	24
Salmon	22
*Filet Mignon	25
Lobster Tail	30



COMBO DINNER

Chicken & Shrimp	23
Chicken & *Steak	23
Chicken & Salmon	23
Chicken & Scallop	24
*Steak & Shrimp	25
*Steak & Salmon	25
*Steak & Scallop	27
Shrimp & Scallop	27

EMPEROR'S DINNER

*Filet Mignon & Chicken	24
*Filet Mignon & Shrimp	27
*Filet Mignon & Scallop	29
*Filet Mignon & Lobster Tail	34
Lobster Tail & Chicken	27
Lobster Tail & Shrimp	30
Lobster Tail & Scallop	32
Lobster Tail & *Steak	30
Emperor's Deluxe (Lobster Tail, *NY Steak and Scallop)	38
Fuji Deluxe (*Filet Mignon, Lobster Tail and Scallop)	41
Seafood Combo (Lobster Tail, Scallop and Salmon)	38



Rare — RED, with a COOL red center
Medium Rare — RED, with a WARM red center
Medium — PINK, with a HOT center
Medium Well — HINT of PINK, a HOT center
Well — NO PINK, with a HOT center

SIDE ORDERS

(Accommodated with a complete hibachi dinner only)

Steamed Rice	1.5
Brown Rice	2
Fried Rice / Fried Noodle	3.5
Vegetable / Chicken	7
Shrimp / Salmon	11
*NY Steak / Scallop	12
*Filet Mignon	13
Lobster Tail	15



KID'S MENU* (Dine in only)

(For children age 10 or under served with House Salad, Mixed Vegetables, Fried Rice or Fried Noodle)

Hibachi Vegetable	9
Hibachi Chicken	10
*Hibachi Steak	12
Hibachi Shrimp	12
Hibachi Salmon	12
*Hibachi Filet Mignon	14
Hibachi Scallop	14



- In order to start a Hibachi Table, it is required to have at least two Hibachi Orders.
- Tips at a Hibachi Table, 50% is for your Hibachi Cook and 50% is for your Server.
- If you have any food concerns, especially food allergy, please notify your server clearly before you order anything.
- Sake is Rice Wine with alcohol and Baby Sake is lemonade non-alcohol
- To have Fried Brown Rice, it cost extra \$2 each order
- For group of 6 or more, it may be required to add mandatory gratuity of 15%

TEMPURA & TERIYAKI ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available)

Teriyaki Entree

- Teriyaki Chicken.....14
- Teriyaki Shrimp.....17
- Teriyaki NY Steak.....17
- Teriyaki Tuna.....18
- Teriyaki Salmon.....16
- Teriyaki Seafood.....21



Tempura Entree

- Tempura Vegetable.....13
- Tempura Chicken.....14
- Tempura Shrimp.....16
- Tempura White Fish....16
- Tempura Seafood.....17



JAPANESE NOODLE (Udon or Soba)

UDON —Thick Wheat Noodle / SOBA — Thin Buck Wheat Noodle

Noodle Soup

- Vegetable.....10
- Chicken.....11
- Shrimp.....12
- NY Steak.....12
- Seafood.....14
- Shrimp Tempura.....12



Stir Fried Noodle

- Vegetable.....10
- Chicken.....11
- Shrimp.....12
- NY Steak.....12
- Seafood.....14



JAPANESE FRIED RICE

(Served with Miso Soup)

- Vegetable.....8
- Chicken.....9.5
- Shrimp.....10



- Beef.....10
- Smoked Salmon.....10
- Seafood.....11



KICHEN ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available)

Donburi

- Unagi Don
Boiled eel over rice in bowl 16
- Ten Don
Tempura shrimp and vegetable over rice in bowl 12
- Gyu Don
Sliced beef, egg and onion over rice in bowl 15



Katsu

- Ton Katsu 15
Lightly breaded pork cutlet
- Chicken Katsu 15
Lightly breaded chicken cutlet

Chef's Specials

- Beef Negemaki Entrée17
Thinly sliced beef rolled with scallion; topped with Teriyaki Sauce
- Naha White Fish.....13
Tempura fried white fish w. mix vegetable & Kiyuoku hot & spicy sauce
- Osaka Coconut Shrimp17
Tempura jumbo shrimp with Osaka Sweet and Spicy Sauce
- Sendei Spicy Chicken.....17  Shrimp.....17 
Stir fried chicken or shrimp with Sendei Curry and Coconut Sauce
- Nagoya Pineapple Fried Rice.....13
Nagoya style fried rice w. chicken, shrimp, pineapple and mix vegetable
- Hawaiian Pineapple Chicken.....16
Crispy breaded chicken with pineapple and mix vegetable
- Sapporo Lettuce Wrap Entrée..... 15
Sapporo style of L Lettuce wrapped with chicken and mix vegetable with Lettuce Wrap Sauce



Beef Negemaki



Chilean Sea Bass



Osaka Coconut Shrimp



Sendei Spicy Shrimp



Fuji Mango Shrimp



Sapporo Lettuce Wrap



HOUSE WINE - Mondavi

Chardonnay - Merlot Cabernet - Sauvignon
Glass \$4.50 / Bottle \$18.00

BLUSH WINE



White Zinfandel, Beringer
Napa Valley, California
Red berry, citrus and melon aromas and flavors

WHITE WINE



Moscato, Ecco Domani - Venezie, Italy
Floral hints of orange blossom and sweet tropical fruit aromas

Riesling, J Lohr - Napa Valley, California
Delightfully fruity and refreshing



Pinot Grigio, Danzante - Venezie, Italy
Filled with melon, crisp apple and notes of fig

Pinot Grigio, Santa Margherita
Venezie, Italy
Clean and dry with balanced mineral and fruit flavors



Sauvignon Blanc, Beringer
Napa Valley, California
Bright citrus aromas and flavors

Charonnay, Kendall Jackson
Napa Valley, California
aromas and flavors of apple, peach, honey and vanilla



Chardonnay, Hess - Napa Valley, California
aromas and flavors of honey suckle, apple, citrus and fruits

Chardonnay, Souverain Alexander
Napa Valley, California
Cream and round with luscious flavors of lemon and pear

RED WINE



Sunset Red, Mirassou - Napa Valley, California
Dark fruit flavors of black cherry and blackberry

Red Blend, Apothic Red - Napa Valley, California
Ripe red fruit character and spicy aromas



Pinot Noir, Mirassou - Napa Valley, California
Red berry flavors of cherry, plum and strawberry

Merlot, Simi - Napa Valley, California
Expressive cherry and cranberry fruits with medium body



Merlot, Blackstone - Napa Valley, California
Supple and well integrated with flavors of cherry and spice



Shiraz, McWilliams - Hanwood, Australia
Layers of plum and raspberry fruit flavors

Malbec, Alamos - Mendoza, Argentina
Flavors of cherry, blackberry, spice and vanilla



Cabernet Sauvignon, Avalon - California
Firm with red currant, cedar and wine berry tones

Cabernet Sauvignon, Louise Martini
Napa Valley, California
Rick flavors of black plum jam, black currant and baking spice



Cabernet Sauvignon, Souverain Alexander Na-
pa Valley, California
Rich Flavors of Black cherry, black plum and boysenberry

SPARKLING WINE



Extra Dry, Freixenet - Spain
n/a 7



Rosa Regale, Banfi -Italy
n/a 7

PLUM WINE

Fuki Plum Wine Small Large Bottle
6.00 n/a 23

RICE WINE (SAKE)

Ozeke House Sake 4.00 8.00 n/a

Dry and delicate on the palate with a full-bodied flavor

Haiku Sake 6.00 12.00 24

Slightly dry flavor with a light aroma of orchard apple

Fuki Sake 5.00 10.00 19

Enhance the flavor of food by cleansing and sanitizing the palate

Nigori Sake n/a n/a 11

Unfiltered, creamy, sweet sake with a crisp, vibrant taste

Hana Awaka Sake n/a n/a 10

Refreshing and fizzy with mild sweetness and acidity.

Sayuri Sake n/a n/a 10

Unfiltered, creamy, light sweet sake with smooth taste

Tanrei Junmai Sake n/a n/a 5

Smooth and semi-dry taste

Hakutsuru Sake n/a n/a 12

Floral aroma, silky and well-balanced smoothness

Sake Platinum n/a n/a 12

Dry and fruity

Horin Sake n/a n/a 40

Mild, fruity aroma w. delicate notes of cantaloupe and honeysuckle

Sho-Une n/a n/a 12

Fruity scent and velvety smoothness

Zipang Sparkling Sake n/a n/a 11

Naturally Carbonated Sake with a sweet yet refreshingly light flavor

BEER (BOTTLE)



IMPORTS

Sapporo (sm) 3.50

Spapporo (lg) 6.50

Kirin Ichiban 3.55

Kirin Light 3.50

Heineken 3.50

Corona 3.50

Guinness 6.00



DOMESTICS

Labatt Blue 3.25

Labatt Light 3.25

Budweiser 3.25

Bud Light 3.25

Coors Light 3.25

Boston Lager 3.75

Cherry Wheat 3.75

Blue Moon 3.75



BEER (DRAFT)

Sapporo (\$3), Bud Light(2.75), Blue Light (2.75)

SOFT DRINK\$1.99

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew

Dr. Pepper, Ginger Ale, Root Beer,

Lemonade, Club Soda



JUICE\$1.99

Apple Juice, Orange Juice,
Cranberry Juice, Pineapple Juice

OTHERS

Unsweetened Tea & Sweetened Te

Hot Tea.....\$1.00

Shirley Temple.....\$2.00

White Milk or Chocolate Milk.....\$1.99

San Pellegrino.....\$2.50

Ramune drink from Japan.....\$2.25

